



American Yacht Club – Rye, New York

Executive Chef

Established in 1883, the American Yacht Club is a family oriented private club, located on Milton Point on the Long Island Sound in Rye, New York. The Club is known as one of the premier yacht clubs in the world, ranking very high in the United States for its renowned sailing program. Outside of sailing, Members enjoy tennis, paddle tennis, aquatics, formal and informal dining options, a private beach, access to off-premise skeet and trap, kayaking, paddle boarding and windsurfing. There is a host of social club programming for families to enjoy including junior programming and summer camp for the children.

The Club is open eleven months, closed in January. The clubhouse features a number of dining options including the East Bar Dining Room (150), Formal Dining Room (80), Library (15), Living Room (50), Sailor/East Bar (40), formal and informal terraces and the Ballroom for events (180). There is also a waterfront snack bar that operates seven days a week from Memorial Day to Labor Day. From April – October the Club is open for lunch and dinner service five days a week and from November – March offers food and beverage service four days a week. Gross revenues total \$8.2 million, with food and beverage contributing \$2 million. Twenty-five percent (25%) of food and beverage revenues are generated through private event sales. The Club currently has 1,001 members.

There are approximately 200 total employees during the height of the season, 65 year round, and staff housing for up to 10 employees. The culinary team includes 12 employees with the positions of Sous Chef, Line Cook, Pantry Cook, Prep Cook and Dishwasher reporting to the Executive Chef. There is one main kitchen and a seasonal snack bar kitchen. The main kitchen is currently undergoing floor resurfacing, equipment and cosmetic upgrades.

Reporting to the General Manager, the Executive Chef will be responsible for all menu creation and development, recruiting, developing and managing the culinary team, scheduling, supervision of and participation in food production, purchasing, inventory and labor cost controls, and budget development and management. In working with the Catering Director, the Executive Chef will play a role in the member event menu planning process.

The Executive Chef is expected to be skilled in both a la carte and high volume banquet production, with an organized and efficient approach to both. Successful candidates will bring creativity, variety and seasonality to the table and have the ability to present a range of culinary styles yet be respectful to traditional club fare. Also important is a passion for and ability to move the Club's culinary program to more of a "scratch kitchen" concept. A proven track record of successful leadership, management and development of a culinary team and the ability to bring organization, structure and processes to the kitchen are necessary traits for the next Executive Chef.

The Executive Chef must be approachable, personable and have excellent communication skills to comfortably engage with an active membership as well as be cooperative and communicate effectively with the management team. It will be important for this culinary leader to be an effective bridge builder between the front and back of house staff, to nurture an environment of teamwork. The ideal candidate will be a student of the club culinary industry, with substantial private club experience.

Interested and qualified candidates should complete the online candidate profile form and submit a compelling cover letter specific to this opportunity and resume for consideration at <http://denehyctp.com/submissions/>. If you have any questions or would like to recommend a candidate, please contact Alison Savona at 203.319.8228 or by email at alison@denehyctp.com.



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